



CHÂTEAU PÉDESCLAUX

GRAND CRU CLASSÉ EN 1855
PAUILLAC



Fleur de Pédesclaux, Pauillac, 2011

AOC Pauillac (Bordeaux), Red 2011

Blossoming as soon as it is opened. With its richer concentration in merlot, this wine offers a softer, lighter touch with a warm and silky texture. Its fruity aromas are intense, crisp and pleasing on the palate.

THE WINE

Owners : Family Lorenzetti
Director : Vincent Bache-Gabrielsen
Oenologist: Eric Boissenot
Area : 42 ha

THE VINTAGE

Extremes of weather and rare early development characterized the 2011 vintage. An exceptionally hot, dry spring (the warmest on record for the past 50 years) enabled the first flowers to make their appearance four weeks ahead of schedule. Vineyard growth, however, slowed until mid-July due to water stress, requiring flexibility during green operations when the work had to be staggered and repeated. Scorching hot days were a feature of 2011 (maximum highs of 39°C on June 26th and 27th), which led to light scorching of some of the Cabernet Sauvignon. July and August brought mixed weather, July being cool and rainy, whereas August was hot and sunny, bringing with it gradual maturation.

TERROIR

Garonne gravel on limestone bedrock

IN THE VINEYARD

All work favorizing a good distribution and aeration of the grapes (disbudding, clipping, thinning out of leaves).
Hand-picked sorting harvest according to the terroir, the vigorous zones and separation between stocks from the heart and the borders of our plots.
Harvest in crates, followed by a manual sorting on clusters and then on berries.

WINEMAKING

Encuvage gravitaire sans foulage
Macération préfermentaire à froid
Cuvaision longue
Délestages et pigeages
Entonnage gravitaire

MATURATION

16 months in barrels
33% of new barrels

VARIETALS

Merlot : 100%

SPECIFICATIONS

Alcohol level : 12.6 % vol.
Residual Sugar : 0.1 g/l
Acidity : 5.5 g/l
pH: 3.53





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Age of vines: 35 ans
Yields : 42hL
Volume production : 491 hL

TASTING NOTES

Shiny garnet red color. Fleur de Pédesclaux 2010 has a nose of delicate cranberries, Morello cherry and cigar box. Highly supple, the palate presents a silky texture and subtle wood notes. The finish is made of spicy notes slightly powdered.

Tasted at the Château in October 2012

REVIEWS AND AWARDS

"The charm of this delicate second wine of Château Pédesclaux works from the first nose to the end of the glass. A good length with spicy notes and red plum."

Terre de vins - September 2015

